

Things to Interest Our Woman Readers

SHORT CUTS FOR THE HOUSEKEEPER

New Hints on Dry Cleaning and Renovating.

The best method of dry cleaning is to use gasoline and a soap that comes especially for dry cleaning and is soluble in gasoline. This dry cleaning soap, sometimes called benzene soap, may be obtained from any druggist in five-pound lots or more, but the druggist must be made to understand that the soap wanted is one that will readily dissolve in gasoline. Many women undertake to clean garments simply by washing in gasoline, but this is not much more effective than washing garments in water without soap.

All articles of wearing apparel should be cleaned as follows:

First, carefully remove all matches from the pockets of men's garments, then lay each garment on a table and give it a thorough brushing to remove all loose dust and dirt. Then get four vessels proportioned to the bulk of the articles to be cleaned. Add one pound of the cleaning soap to every four gallons of the gasoline, spread the article to be cleaned on a table and thoroughly brush the most soiled parts with a good, stiff brush, dipping the brush from time to time in the solution of gasoline and soap. After this the garment should be handled for fifteen or twenty minutes in the gasoline and soap, then in the same way through clear gasoline, and then hung in the air to dry. After they are dry they may be ironed by spreading them on a table, laying a damp cloth over them and pressing with warm iron.

Garments that are badly soiled should be soaked for some time in a closely covered vessel. These of delicate and fine texture seldom require brushing, but should be handled gently in the gasoline solution and wrung out through folded cloths. Silk linens, ties, velvets, plushes, etc., should be cleaned in the same way, except the plushes and velvets, which should be merely laid on the table and evenly brushed with the solution, rinsed and then hung up to dry without wringing to avoid wrinkling. After this they should be steamed by putting a wet cloth on a hot flatiron and laying the plush or velvet thereon, brushing it at the same time to raise the pile. If you wet a velvet hat or dress, hold it over the radiator or fire and keep rubbing with a stiff brush while drying. If allowed to dry first, it will leave a spot. To brush velvet in order to get the dust out, instead of using a brush for the purpose take a piece of velvet and rub thoroughly with that. It is much more effective.

When a garment has only a few soiled spots on it, they may be removed by dipping a stiff brush in the gasoline and soap solution and brushing the spots with long, full sweeps of the brush, then brushing in the same way with clean gasoline.

If after cleaning an article with gasoline or benzene, and after hanging outdoors to thoroughly air, it still has an odor clinging to it, bring it in and place it over a hot-air register with heat coming up good and strong. This will remove every particle of odor. Of course you must not place near a fire under any circumstances, and whenever possible, do your cleaning in the open air. If you do the work inside, it should always be in a well ventilated room with no fire.

An excellent preparation for dry cleaning is equal parts of salt, borax and white flour. Shake this preparation on the article to be cleaned and rub well in; then put the cleaned article in a box and leave for two or three days; then take out and shake well, and, if necessary, brush with a soft brush. This preparation will clean lace waists or gowns, yokes, collars, etc.; marquisettes, nets, veils, lingerie waists or dresses, white broadcloth or white serge, voiles and similar materials. White linen suits not soiled sufficiently to launder may be successfully cleaned this way; also white silk waists and little evening dresses.

To clean any kind of white fur or hairy cloth, make a paste of cornstarch. Plaster a generous amount on the fur or cloth, allow to remain on several hours, then beat thoroughly with a stick. Do not put on enough to penetrate to the skin, but only well through the fur, and as a result it will look like new.

If you wash pongee in water, be sure that you dry quickly and thoroughly before ironing, and do not dampen again, as any drop of water will spot it. If one follows this method it will be soft and like new, whereas by ironing when wet it will be stiff and not as nice.

FOR INVALIDS.

With the aid of a carefully selected assortment of small molds, wonders can be accomplished in the way of simple but enticing desserts: gelatin, junkets, custards, blanc manges, and even the humble tapioca or rice pudding acquiring new and undreamed-of allurements when turned out in fancy forms and dressed with a cream or custard sauce to which has been imparted an unfamiliar tint by the addition of a very little vegetable coloring.

Attractive effects may be secured by filling one-half of a mold with brightly colored jelly—as raspberry or orange—and the other half with blanc mangle, the jelly, of course, being allowed to harden before the latter is added. Another novel effect is produced by filling a scooped-out orange rind with successive layers of gelatin of three different colors and flavors. When hardened, the orange is cut into five sections, which are left joined at the base so that they fall apart like the petals of a lotus. In the center is placed a spoonful of whipped cream over which a bit of the yellow rind is grated to suggest the tips of the stamens.—Harper's Bazar.

THE CARE OF THE EYES.

One of the most important things to consider in connection with caring for the eyes is the bath, and this should preferably be of rain or distilled water. A pinch of salt, well dissolved, adds value to an eye bath, and a most soothing wash, which is administered in a little eye-cup that fits over the open eye, is made by dissolving a level teaspoonful of pure boric acid in a quart of filtered or distilled water.

Boric acid must be dissolved in boiling water, and then added to the rest in a quart bottle. Although everybody knows that one eye may often have an ailment not shared by the other, few remember to refrain from using the same cup for both eyes without washing it after the first has been bathed.—Harper's Bazar.

HER LIMIT.

First California Suffragette: Which candidate are you going to support? Second California Suffragette: I can't support either one. The most I can do is to ask him to dinner.—Harper's Bazar.

SOME APPETIZING MENUS

The following simple menus may prove a help to the housewife who is tired of thinking just what to give the family to eat.

BREAKFAST.

Stewed figs. Cereal.
Buttered Toast.
Bacon and Eggs.
Coffee or Cocoa.

LUNCHEON.

Lamb stew with carrots.
Johnny cake.
Stewed dried peaches and raisins.
Tea.

DINNER.

Stuffed halibut. Mashed potatoes.
Escalloped onions.
Tomato jelly salad.
Apples in maple syrup.

BREAKFAST.

Orange or baked apples.
Corn meal porridge.
Boiled ham, cut thin, and broiled slightly.
Creamed Escalope.
Coffee.

LUNCHEON.

Creamed fish.
Lettuce with French dressing.
Sally Lunn.
Rice pudding without eggs.
Grape jelly.

DINNER.

Cream of corn soup.
Beefsteak farci.
String beans. Boiled rice.
Pickled onions.
Cabbage with cheese.
Prune soufflé.

Stewed figs—Buy the dried figs which come in bulk, pick them apart carefully, wash them and soak them overnight. The next morning stew them gently without sugar, but with two slices of lemon to a medium sized dish. Let them cook until soft and tender.

Johnny cake—Mix one-fourth teaspoonful of salt with one cup of white cornmeal. Add only enough boiling water to wet and swell the meal and then thin with milk only sufficiently to make a thick batter that will not spread when dropped. Stir in a teaspoonful of baking powder, drop on a well-buttered griddle. When browned on one side, turned over. Serve with a small piece of butter on top of each cake.

Stewed Dried Peaches and Raisins—Buy a pound of the dried peaches that come without the skins as they are very much nicer. Soak them overnight and cook with half a pound of good seeded table raisins. Put in a cupful of sugar and enough water to cover and cook until soft.

Stuffed Halibut—Take a deep baking pan and cover the bottom with slices of salt pork and on top of these place a rather thin halibut steak and over this spread a thick layer of bread dressing—the same that is used for chicken or turkey—and bind this together with beaten egg. Cover with another steak and cover the top of this with slices of pork. Dredge on a little flour and put some water in the pan to prevent burning. Bake about half an hour and garnish with slices of lemon.

Tomato Jelly Salad—Pour one quart can of tomatoes into a granite ware saucepan. Season with one teaspoonful of salt and a dash of pepper and add two tablespoonfuls of finely chopped onion and cook half an hour. Strain and add one ounce of gelatin that has been soaked in cold water. Pour into small after dinner coffee cups that have been rinsed out in cold water and set away to harden. Serve on lettuce leaves and cover with mayonnaise.

Apples in Maple Syrup—Remove the cores of eight apples and cut them in halves. Put in a saucepan with one cupful of maple syrup, two tablespoonfuls of butter and one and a half cupfuls of water. Cook until the syrup is thick. Serve cold with whipped cream.

Cream Biscuits—Take one quart of flour, sift and mix with one teaspoonful each of baking powder, salt and soda; wet with enough milk to moisten and add two tablespoonfuls of sour cream. Mould and bake in a hot oven.

Beefsteak Farci—Take two pounds of sirloin steak and spread on it the following mixture: One cupful of breadcrumbs, one tablespoonful of butter, the same of parsley and minced onion, a little salt and pepper and moisten all with half a cupful of stock. Now roll the steak and tie it, put in roasting pan with a little water and bake half an hour, basting often.

Heart and Home Talks by Barbara Boyd

The Successful Business Woman and Her Possible Danger.

She was a very successful business woman. She had a charming suite of apartments in a small family hotel. She went abroad twice a year for her firm, sometimes oftener. She dressed stylishly. She was bright, lively, a good talker, and a general favorite. She had a very good opinion of life, of the world, and incidentally herself. And this is just the rock upon which the character of many a successful business woman meets shipwreck. She becomes self-centered, self-absorbed, and eventually extremely selfish and egotistical.

The evolution is gradual and it is not to be wondered at. Her position brings her flattery from those who need favors at her hands. Her constant contact with the world and with people, her trips abroad, keep her bright, lively, entertaining. She is the center of her business and social world, and before she knows it, "I" is the most frequent word on her tongue.

It is a danger the business woman needs to guard against, for no true woman wants to degenerate, for that is really the process—into this sort of person. No genuine woman wants to become so self-absorbed that she is interested in nobody's affairs but her own. No true woman wants to become so selfish that her concerns must precede everybody else's, that she never considers others' rights, but only her own. Yet insensibly, if she isn't on her guard against it, she slips into this condition; that is, if she is living alone and has no family ties to keep her heart warm and herself human.

And looking at the matter from a practical side, the woman who lets herself become so selfish and self-centered is not only losing her sweetest womanliness, but she is going straight forward to final defeat. For in time, she will become not only a bore, but her selfishness will turn people against her. When she can talk of nothing but herself and her own affairs, she becomes tiresome. When she is always looking out for Number One, and seeing that the best of everything comes her way, people become disgusted. She defeats the very end she has had in view. Popularity wings its way from her, to rest perhaps.

When served remove the strings and cut in slices.

Cabbage With Cheese—Take a cold boiled cabbage, chop coarsely and season with salt and pepper. Butter a pudding dish, put a layer of cabbage in this, sprinkle with buttered crumbs and one teaspoonful of grated cheese. Repeat and when the dish is full, pour a cupful of beef stock or some bouillon over all. Bake half an hour in a moderate oven.

Prune Soufflé—Remove the pits from a large cupful of stewed prunes and chop fine. All the whites of three eggs and half a cupful of sugar beaten to a stiff froth. Mix well, turn into a buttered dish, and bake thirty minutes in a moderate oven. Serve with whipped cream.

Rice Pudding Without Eggs—Soak half a cupful of rice over night in a little cold water. Put in a pudding dish with two quarts of milk, half a cupful of sugar, a saltspoonful of salt, a tablespoonful of butter, Grate nutmeg over the top. Bake in a slow oven, stirring frequently until the rice is well cooked and then let it brown. This is very delicious served with a small portion of grape jelly on each plate.

PETTICOAT POCKET.

A novelty of the season which will be received by many women with gratitude is the petticoat with pockets, which has been made in a really practical manner, with two ample pockets, one on either side, for the accommodation of treasures too precious to trust to the handbag, says the New York Herald. Especially will this be useful now that the season of traveling from place to place is about to set in. The petticoat is made of satin and the pockets are equipped with flaps so that they will be entirely safe.

SASH CURTAIN.

A most attractive sash curtain may be made of linen, but it must be of rather a sheer quality. Japanese grass cloth or Bohemian linen is best to use. If the eyelid embroidery is combined with either fillet or Cluny insertions, the effect will be very handsome. The sides and bottom may have a very narrow edging of the lace, or they may be French hemmed, and the bottom trimmed with a tassel edging.

STRANGE COIFFURES ARRIVE FROM PARIS

Coiffure fashions in Paris have been running riot of late, and the most notable eccentricities that are seen are concerned with the evening caps, which are of all manner of design and influenced by any number of nationalities.

Eastern headresses predominate heavy with gold and jeweled earpieces, and disclosing wonderful trophies of plumage. The rajah cap has an aigrette in the center ascending from a coronation of small diamonds, emeralds, rubies and pearls.

Then there is a Persian cap, with a spun glass brush in the front sprayed out like the tail of a peacock and held by a beautiful and dazzling brilliant ornament.

Some of the national caps of France have been copied more or less closely for the well dressed woman's wear. The Breton in gold lace incrustated with jewels and ornamented at the back with a huge plume, is one of them.

Eccentricities in coiffure arrangements abound. There is the Apache dressing, showing the hair absolutely straight, sweeping over the brow. In direct contrast to this morose looking scheme there is the angel coiffure, parted in the center, delicately waved and so arranged at the back that the shape of the head is not disguised.

The time has come for wearing

plenty of prongs, barrettes and combs in the hair. It is a fashion that can be easily overdone, but that is very effective when observed with restraint. The blond tortoise shell slides and prongs with a very light lattice-work, tracery of sparkling small diamonds are very effective, and there are dark tortoise shell and jet combs for those who like them.

The white ivory comb looks a little too much like the toilet table appointments to be acceptable at first sight, but it also is a fashionable resource, and as it is quite plain and toothed in the ordinary manner it looks rather as if it had been left in the hair by mistake.

TIRED OF IT.

The four-year-old had taken his report in a gratifying spirit, had admitted his fault, and sued sweetly for pardon. Encouraged by his receptive attitude, his mother ventured to add a few general ethical remarks; but with the first hint of transition from the concrete to the abstract a mild resentment dawned in his eye.

"Mother," he demanded, respectfully but firmly, "when is this conversation going to stop?"—Harper's Bazar.

Collars deep and wide, cut in with the revers, and of the flat, shawl type, are seen on the majority of the early coat models.

Startling Sale of BRASSES

To Commence Next Monday Morning, May 13th, 1912

This Exceptional Offering is made possible through the fact that Dohrmann Commercial Co. under whose banner gather 12 large stores and among which Nathan - Dohrmann of San Francisco, Parmelee-Dohrmann of Los Angeles, Yost - Dohrmann of Stockton, Trinkler-Dohrmann of San Jose and

W. W. Dimond & Co. of Honolulu are the most prominent, has bought outright the entire output of a large New York factory.

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Never Before Have Such Values prevailed. And Do Not Forget: THE DESIGNS ARE EXCLUSIVE In the King St. window, Waikiki side,

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